



Chateau Musar

Musar Jeune Rosé 2021

Overview Musar Jeune range of wines are produced from low-yielding Bekaa Valley and Byblos vines which are grown at around 1000 metres above sea level. The altitude keeps the average temperature moderate at 25°C and with hot sunny days and cool nights, the grapes are ripened to perfection; they are harvested from our organically certified vineyards and vinified in stainless steel to preserve the varietal characteristics.

Grape Varieties A blend of 80% Cinsault from new, young vines in Byblos and 20% Mourvèdre from 9-year-old vines.

Vineyard Region Bekaa Valley & Byblos

Wine Making The Cinsault and Mourvèdre underwent 'direct pressing' and were fermented in stainless steel vats at temperatures between 18°C and 21°C. Once malolactic fermentation was complete, the wines were left to rest for 3 months, then cold stabilised and bottled during February 2022.

Colour Pale salmon pink.

Aroma Fresh and youthful with delicate floral notes to the nose; honeysuckle, violet and white peaches.

Palate This is an elegant vintage, with lower alcohol as a result of the young vines Cinsault, planted in 2018 from our new vineyards in the hills above Byblos, in Mehrine. A hint of peach and lychee on the palate, this is all at once spring time in a glass. Ideal served lightly chilled as an aperitif or with fish, charcuterie and Middle Eastern mezze.

Alcohol 11.5% Alc./Vol.